



La Abundancia

While trying to empower local farmers to strive for better practices, **La Abundancia** and **La Herencia** is the first intention in the respective communities for centralized post-harvest handling of CCN51 in wooden boxes. They both come with medium level of fermentation maintaining an *artichoke* note with some *winey acidity and light floral notes*.



Quality - Taste Notes



chestnut, bitter-sweet, dried fig



artichoke, winey acidity, light floral

1.50 gr/bean Bean size

30%
Well fermented beans

36% Semi fermented beans

0% Defects

130 7' / 120; 13' Roasting conditions

Harvest

Processing

Varietal composition: CCN-51

(28% lila; 5% white)

Pulp pre-conditioning: overnight extended on perforated beds **Fermentation method:** cascade-

type boxes

Pre-drying: 48h; 10 cm **Drying:** 10 days on concrete

Generals

Producer:Asociación San Francisco **Coordinates:**00° 02' 25.19" S 79°

15' 53.10" W

Availability: ~200 MT/year

Contact: Phone: